

# A' la Carte Menu

Join us on our culinary journey around the coasts of the Mediterranean where we celebrate thousands of years of Food, Wine & Culture

## To begin

### Gambas Pil Pil

King prawns sautéed in garlic, chilli, white wine & tomato 8

### Manataria

Garlic mushrooms, cooked in a creamy sauce, served on toasted sourdough 6.50 V

### Halloumi Fries

Served with a sweet chilli jam 7.50 V

### Spanakopita

Greek spinach and feta cheese in a filo pastry triangle 7 V

### Doughballs

Served with pesto, tzatziki, spicy tomato dips 7.50 V

### Sourdough Garlic Pizza Bread

Choose from rosemary or tomato or mozzarella 6.50 VVe

### Tastes of Cyprus

Grilled pitta bread, feta, marinated olives, tzatziki, hummus, tahini 8 V

### Soup of the Day

Served with grilled sourdough bread 6.50 V

### Tapas Sharing Board (min 2 people sharing) V

A selection board of Spanakopita, Halloumi fries and Hummus. Served with grilled pitta, tzatziki dip and marinated olives 16 - £8pp thereafter.

## From the land

### Our "Bangers & Mash"

Braised Tuscan sausages on a bed of cheese polenta served with red wine and rosemary gravy 14

### Lamb Sticks

Minced lamb with a Greek marinade chargrilled and served with flat bread, salad and harissa hummus 15

### Hanging Kebab

Marinated chicken breast skewered with onions and peppers then chargrilled and served hanging over salad, tzatziki and hand cut chips 15

### La Tagliata

9oz Rump Steak chargrilled and served sliced over a bed of rocket & parmesan, with hand cut chips and sautéed Mediterranean vegetables 25

### Wild Mushrooms V

Sautéed in garlic & white wine and served on a bed of cheese polenta and with a rosemary and white wine sauce 12

## From the sea

### Our "Fish and Chips"

Fresh haddock fillet fried in our special tomato and herb batter, served with hand cut chips & charred lemon 13.50

### Mediterranean Fish Pie

Fresh white fish, salmon & prawns in a creamy sauce topped with a herb gratin and sautéed new potatoes. 14.50

### Fisherman's Catch

Fresh fish of the day, pan fried and served with seasonal vegetables and a special sauce - ask your server for today's catch 18 CF

## From the heart

### Lucy's Moussaka

A Greek Classic - layers of Cyprus potato, fresh thyme, aubergine, ground beef, spices and béchamel 13 CF

### Lasagna al Forno of the week

Ask your server for this weeks special version of the classic lasagna 13

### Spaghetti Porto Cesareo

This pasta dish is a homage to the chefs home town in southern Italy. King prawns and fresh Mussels tossed in a white wine, tomato and garlic sauce 15

### Orecchiette Santa Lucia

Orecchiette, a regional pasta shape from Puglia tossed with sprouting broccoli, garlic, olive oil and a touch of mild chilly. A Southern Italian Nonna's Classic this dish was named after the chefs own Nonna! 12 Ve

### Hand Cut Beef Bolognese

Specially selected cuts of prime beef, hand cut and slow cooked for hours to create this unique take on a classic. Served with tagliatelle 13

# From the fire

## Pizza

### Margherita

Our signature tomato and mozzarella 9 ✓

### Calabrese

Delicious spicy pepperoni 12

### Cotto e Funghi

Ham and mushroom 12

### Greca

Greek marinated chicken and red onion 12

### Salento

Grilled aubergine, red onion, capers, sun dried tomato and oregano on a red base 12 ✓

### Quattro Formaggi

Four delicious cheeses including mozzarella, parmesan shavings, gorgonzola and manchego ✓

### NeoMed

The ultimate meat feast - chicken, pepperoni & ham 14

### Calzone

A deliciously folded pizza with tomato, mozzarella, ham and mushroom 13.50

## Pide

NEW

Middle Eastern flatbread traditionally long in shape, filled in the middle and baked in a fiery stone oven.

**Spicy Lamb & Mint Yogurt** 14

**Spinach & Mozzarella** 12 ✓

**Spicy Salami & Tomato** 12

## Mana'eesh

NEW

A popular Levantine pizza style flat bread topped with a traditional herb mix called Za'atar, consisting of oregano, toasted sesame seeds and other aromatic herbs.

**with Za'atar and Olive Oil** 7.50 ✓

**with Za'atar and Mozzarella** 8.50 ✓

## Baked with Passion

All our pizzas are baked using our award winning sourdough, a culture which has been maturing for over 9 years. The recipe was originally developed by chef Alessandro's Mamma!

Our Pizza Chef blends various top quality flours and ferments the dough for up to 72 hours to improve flavour, body and digestibility. Our aim is to cook the perfect pizza!

All our pizzas are hand crafted on our classic base made with our signature tomato sauce and fresh mozzarella.

Please ask your server for allergy information & state any specific allergies

✓ Vegetarian   ✓ Vegan   GF Gluten Free

GF\* Gluten Free - please ask for details

## Why not try our Award Winning Sourdough bread?

Visit our sister company, **The Old Bridge Bakery** in Holmfirth and enjoy a selection of homemade cakes and patisserie specialities fresh from the counter!

## Time for Delivery?

All this and more is now available for delivery, please ask your server for details on our new home delivery service.